

Carrot and Parsnip Crumble

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(Serves 4-6) by *Yvonne Cant*

Ingredients

- 1 1/2 lbs carrots
- 1 lb parsnips
- 4 oz butter OR 4 tablespoons Fromage frais
- 1/4 – 1/2 whole nutmeg
- 8 oz streaky smoked bacon (fry until crisp)
- 4 oz brown bread, made into crumbs
- 3 oz grated cheddar cheese
- 1 oz grated parmesan cheese
- 2 teaspoons oregano
- salt and pepper

Method

1. Cook carrots and parsnips in lightly salted water until tender.
2. Purée in food processor or blender – or put through sieve.
3. Beat in butter, grated nutmeg and season to taste.
4. Spoon into ovenproof dish.
5. Spread crispy bacon over puree, retaining fat.
6. Mix together breadcrumbs, cheeses and oregano.
7. Sprinkle over vegetables and bacon.
8. Dribble bacon fat over vegetables and bake till brown and crispy 230C for about 15-20 min.

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